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TITLE : BONDING AND FIXATION OF FOOD

ABSTRACT : PURPOSE: To bond and to fix a food, by using high-molecular dextrin obtained by hydrolyzing waxy starch with α -amylase and β -amylase.

CONSTITUTION: Waxy starch is treated with α -amylase so that it is hydrolyzed (liquefied) until the solution viscosity of the hydrolyzate is made to 3~34cps at its concentration of 10wt%, or 15~350cps at 20wt% (measured by a Brookfield viscometer at 25°C). The hydrolyzate is treated with β -amylase and hydrolyzed (saccharified) until the high-polymer dextrin contained in the hydrolyzate has an average-molecular weight of 100,000~2,000,000 and a branched chain content of $\leq 50\%$, and low-molecular decomposition products are removed, to give a starch hydrolyzate. The starch hydrolyzate thus obtained is sprayed on a raw ingredient for cakes such as ice cream, cookie, biscuit, doughnut, etc., applied to it by sponge roll process, etc., and a food to be attached is bonded to the ingredient.

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